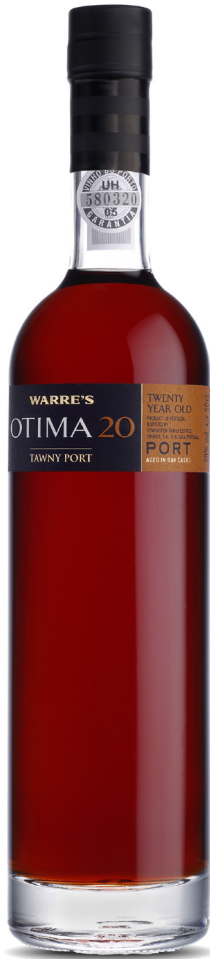


OTIMA 20 YEAR OLD TAWNY PORT



Warre's, founded in 1670, was the first British Port company established in Portugal and therefore the pioneer of a great tradition; its history is synonymous with that of Port itself. Warre's Ports are distinguished for their structure, elegance and softly perfumed nose.

They have a particularly fresh and elegant style. Warre's premium wines are sourced from Quinta da Cavadinha, Quinta do Retiro and Quinta da Telhada, three of the finest estates of the Douro Valley. Warre's Vintage Ports are renowned the world over for their excellence and are consistently placed amongst the best in comparative tastings.

AGED TAWNY PORT

Aged Tawny Ports are blended, high quality wines that are matured in wood for extended periods, gradually shedding the deep ruby colour of youth and acquiring the amber-golden tawny hues from which their name derives. Following each harvest in the Douro Valley, the winemaker selects some of the finest wines with the potential for long-term ageing in the wine cellars, known as lodges, earmarking them to become Old Tawny Port with an indication of age. Warre's offers two such wines, the Otima 10-Year-Old and the Otima 20-Year-Old Tawnies. As the wines mature in seasoned oak casks of 600 litres, they are constantly tasted to check their progress, and when determining the final blend for bottling, the master blender will draw on wines from several harvests, brought together to maintain a consistent house style, unchanging over time. The age indication on the label therefore refers to the average age of the component wines. The art of blending to ensure consistency of quality and style is a fine craft, built on and perfected by generations of experience.

THE WINE

Warre's Otima 20 Year-Old-Tawny reflects the complexity and finesse acquired from prolonged ageing in seasoned wood. The freshness of youth is still present, underpinned by the balanced acidity which is a hallmark of all fine wine. The concentration resulting from gradual evaporation over two decades is perfectly balanced by a refined, aromatic range and voluptuous texture.

TASTING NOTE

The translucent copper coloured tone of the wine is matched by the beautiful soft nutty aromas gained by a full twenty years ageing in seasoned oak casks. OTIMA 20 Years is rich and delicate, but never cloying; the tannins and acidity ensure balance and perfect length.

WINEMAKING

Warre's OTIMA 20 Year Old undergoes fermentation with natural yeast at between 24 to 28°C. Once the must has fermented to the desired degree of sweetness (usually within 48 hours), fortification takes place with grape brandy at 77% v/v (generally 80% must / 20% brandy).

STORAGE & SERVING

Does not need decanting. The wine is ready to drink when bottled, but will maintain its quality in bottle. Serve lightly chilled in warmer climates, with light desserts such as crème brûlée, or on its own. OTIMA 20 is a pleasure to drink at any time, not just at the end of a lunch or dinner.

WINE SPECIFICATIONS

Alcohol: 20% vol (20°C)
Total acidity: 4.3 g/l tartaric acid
Baumé: 3.8
Allergy advice: Contains sulphites